

Oven Carmel corn

(7) quarts Hot Air popped Pop Corn

Heat oven to 250 degrees

Bring to a boil for (5) minutes: using a wooden spoon to stir

2 cups bwn sugar..
1 cup butter..1 tsp. salt..
1/2 cup white karo syrurp..
1 tsp. vanilla

After (5) min boil remove from heat and quickly add, stir in and dissolve 1/2 tsp. baking soda...Pour over Popped Corn that has been placed in a large bowl...mix well evenly...

Pour Popcorn onto 2 buttered cookie

sheets and bake in the oven for
(1) hour...stir 2 or 3 times while in the oven
with a turner flipping over...

After cooled and dry ...store in 1 gallon zip
lock bags...

Note: on Holidays at dollar store you can
buy small little cello bags
with ties and fill them and give on a gift
tray...